

# Fact Sheet



## Long Chim

### Introduction

Long Chim brings to Singapore the finest renditions of Thai Street food articulated by the internationally acclaimed chef and restaurateur David Thompson.

From the restaurant name, which means 'Come and Taste' in Thai, to its vibrant, open kitchen concept, David Thompson's only establishment in Singapore will transport diners to the bustling streets of Bangkok in style.

Long Chim offers a wide-ranging menu, and just like the streets, the food will be cooked in front of diners in an open kitchen. Diners can experience the restaurant's sleek yet casual flair while enjoying regional specialties and favourites such as Kanom Jeen Noodles, chicken pilaf, grilled pork sausages, grilled mussels, as well as delectable desserts such as Banana Roti and Durian Ice Cream. The bar will also serve up an exotic array of Thai-inspired cocktails.

The restaurant features a casual and exclusive dining space with a main dining area, two private dining rooms, one semi-private dining room and a bar that is open day and night. It will soon introduce pre-theatre menus for diners who are looking for a truly experimental and enjoyable experience before catching a musical at the theatres.

### The Team

#### David Thompson

David Thompson is an Australian chef, cookbook author and restaurateur known for his culinary expertise in Thai cuisine. The award-winning chef began honing his Thai cuisine skills with his first visit to Thailand in 1986. He opened Sydney restaurant Darley Street Thai in 1991 and later Sailors Thai in 1995. In 2001, he launched Nahm in London. Nahm quickly made a name for itself as the first Thai restaurant to obtain a highly coveted Michelin star.

In 2010, David Thompson opened Nahm in Bangkok. The fine dining restaurant has consistently received rave reviews, most recently clinching the top spot on San Pellegrino's Asia's 50 Best Restaurants 2014 and was ranked 13<sup>th</sup> on World's 50 Best Restaurants 2014. Long Chim is his first venture into a more casual and relaxed style of restaurant.

David has also written two books, Thai Food and Thai Street Food, which are considered classics.

### Fast Facts on Long Chim

- Long Chim is located on Atrium 2, L2-02 at The Shoppes at Marina Bay Sands.
- The restaurant spans over 6,500 square feet and seats 150 diners at any one time.
- The restaurant features a casual and exclusive dining space with a 52-seater main dining room, two 8-seater private dining rooms, a 20-seater semi-private dining room, a 26-seater kitchen counter and a 38-seater bar/lounge area.
- Long Chim's design is sleek and hip as modern Bangkok is. With a welcoming bar and an open kitchen concept, it offers a vibrant dining experience.
- Long Chim's opening hours:  
**Lunch:** 11.30 am to 2.30 pm (Mon – Fri only)  
**Dinner:** 5.30 pm to 11.00 pm (Daily)  
**Bar:** 5.30 pm till 12 midnight (Mon – Thu), 5.30pm till 2.00am (Fri – Sun, Eves of Public Holidays)
- [Reservations can be made via +65 6688 7299, reservations@LongChim.sg](mailto:reservations@LongChim.sg) or online at [MarinaBaySands.com/LongChim](http://MarinaBaySands.com/LongChim)